

INSTRUCTIONS FOR INSTALLING CALORIC P SERIES BUILT-IN OVEN UNITS

CAUTION: DO NOT REMOVE THE CORRUGATED SHIPPING SUPPORT FROM THE BOTTOM OF OVEN UNIT UNTIL THE UNIT IS READY TO BE PLACED IN THE CABINET.

INSTALLER MUST LEAVE THIS INSTRUCTION BOOKLET WITH THE CONSUMER — THE CONSUMER SHOULD RETAIN THIS BOOKLET FOR FUTURE REFERENCE.

NOTICE

THE MAXIMUM GAS SUPPLY PRESSURE MUST NOT BE OVER 14 INCHES WATER COLUMN PRESSURE (WCP).

STEP 1:

CONTROL PANEL REMOVAL

Remove the heat control knob and the control panel assembly. The control panel is removed by removing the screws "A" (see Figure 1), and moving the control panel down and forward. Disconnect the plug, on the wire attached to the panel, from the terminal block. The panel can then be removed and placed in a safe place.

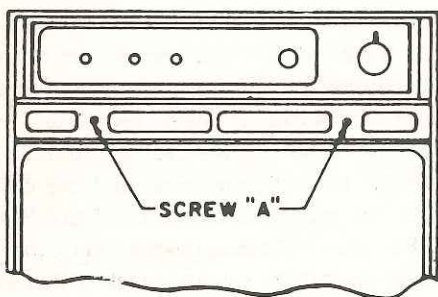


FIGURE 1

NOTE: Be careful not to drop the panel as the glass will break.

If this Universal Gas Range is connected to Natural Gas, follow the instructions outlined on the following pages. If this Universal Gas Range is to be connected to LP, follow the instructions on page 3.

STEP 2:

GAS CONNECTION

The installation must conform with local codes or, in the absence of local codes, with National Fuel Gas Code, ANSI Z 223.1-1980.

Connection of the unit to the gas line should be made with the gas piping sized and installed according to local utility requirements. Stub out with $\frac{1}{2}$ " minimum gas line and locate as shown in Figures 2 and 3.

Disconnect the inlet assembly from the unit by removing the flared nut on the tubing that attaches to the shut-off valve on the side of the inlet pipe. Also, remove the two (2) screws that fasten the inlet assembly to the support bracket. Then connect the regulator on the inlet assembly to the stub out pipe with an approved connector. The regulator inlet is standard $\frac{1}{2}$ " female pipe thread.

A shut-off valve should be installed at a readily accessible place in the line supplying gas to the unit.

PRESSURE TESTING:

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of $\frac{1}{2}$ P.S.I.G. (14" W.C.P.). The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than $\frac{1}{2}$ P.S.I.G. (14" W.C.P.). (The gas supply pressure for checking the regulator setting is to be at least 5" W.C.P.) (Natural gas) or 11" W.C.P. (LP gas).

FOR YOUR SAFETY

IF YOU SMELL GAS

1. OPEN WINDOWS
2. DON'T TOUCH ELECTRICAL SWITCHES
3. EXTINGUISH ANY OPEN FLAME
4. IMMEDIATELY CALL YOUR GAS SUPPLIER

REMEMBER!

If possible "follow your nose" to the source. It may be only a pilot light that's out, or a top burner valve that's partially turned on - something easily and safely corrected. If the source of gas cannot be located or if the odor persists, call your gas supplier for assistance.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

TYPICAL INSTALLATION — GAS WALL OVEN ONLY

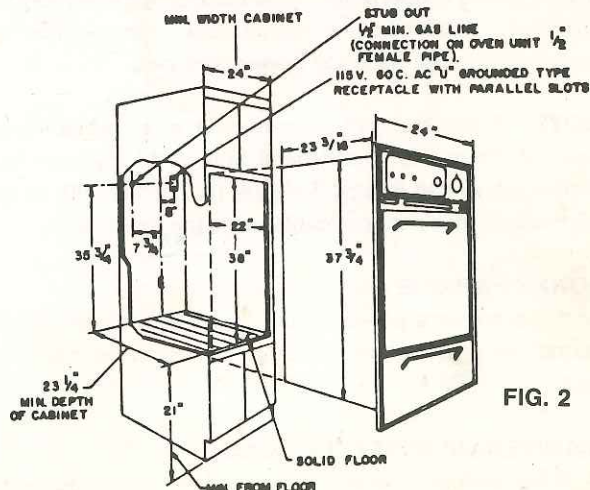


FIG. 2

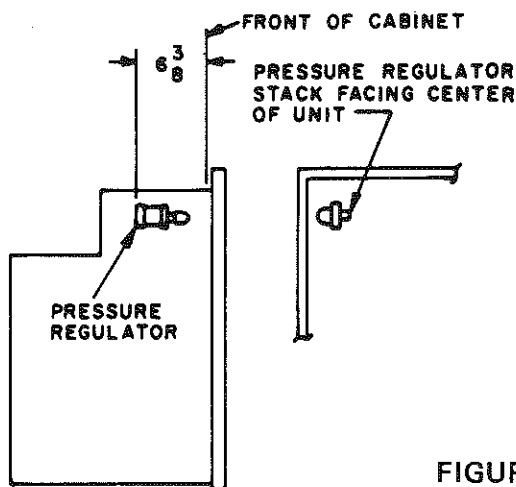
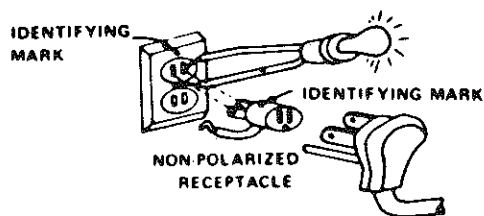


FIGURE 3

SIDE VIEW OF UNIT SHOWING
LOCATION OF GAS SUPPLY CONNECTION



ELECTRICAL CONNECTION

If an external electrical source is utilized, when the appliance is installed it must be electrically grounded in accordance with local codes, or, in absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70-1981 (wiring diagram is located behind the control panel).

IMPORTANT — Please Read Carefully: The 115V 60 cycle AC three-wire "U" ground receptacle with parallel slots in the rear wall of the cabinet should be located according to the information in Figure 2. The power cord on this appliance is equipped with a three-prong plug which mates with standard three-prong wall receptacle. Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle. Do not, under any circumstances, remove the third (grounded) prong from the power cord plug.

NOTE: If this gas wall oven is used in a mobile home, it must conform with the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280) or when such standard is not applicable, with the local codes.

POWER FAILURE

In the event of a power failure, units with electric ignition cannot be operated and no attempt should be made to do so.

MAINTENANCE INSTRUCTIONS

A. Keep appliance area clear and free from combustible materials, gasoline, cleaning fluids and other flammable vapors and liquids.

B. Gas burners need sufficient air to operate. Objects should not be placed in front of range while in use. This could obstruct the air flow needed for combustion and vent for flue products.

STEP 4:

INSERTION AND SPACING OF UNIT

Slide the un-cartoned unit to the location on its corrugated shipping base. The unit can then be lifted and slid into position. (The cabinet should be prepared ahead of time according to the cut-out information in Figure 2 and 4).

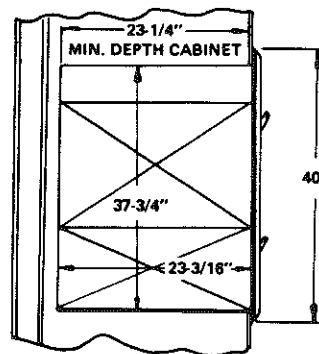


FIGURE 4

It is not necessary to seal openings in the wall or floor under the unit. Slide the unit into the cabinet so that the spacers immediately behind the front frame bezel are tight against the front of the cabinet. When completely installed, these spacers must be against the cabinet front. This will provide a small gap between the bezel and the cabinet which is necessary for cabinet cooking. **DO NOT RECESS THESE SPACERS!** Also make sure the bracket on the inlet assembly fits tightly against the support bracket. Replace the two (2) screws that fasten these parts together. Reconnect the flared nut (on the tubing) to the shut-off valve and tighten. Turn on the gas and check for leaks by applying soap suds to the joints. If there are any leaks, bubbles will occur. These must be eliminated by tightening the fitting.

DO NOT TEST FOR LEAKS WITH AN OPEN FLAME!

STEP 5:

LEVELING

Carefully center the unit in the opening and level the unit. The leveling legs can be adjusted thru the slots at the bottom of the front frame. Check to be sure the spacers behind the front frame are against the cabinet.

Using the four (4) screws provided, fasten the unit to the cabinet front using the holes in the main front as shown in Figure 5.

STEP 6:

REPLACING THE CONTROL PANEL

Replace the plug with the wires from the panel, into the terminal block. Reinstall the control panel. Refer to step 1 for the procedure. Replace the oven control knob.

STEP 7:

BURNER

Burner Rating - 16,000 BTU input.

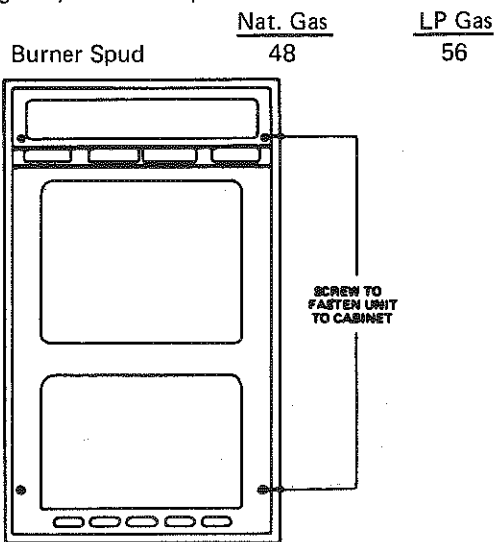
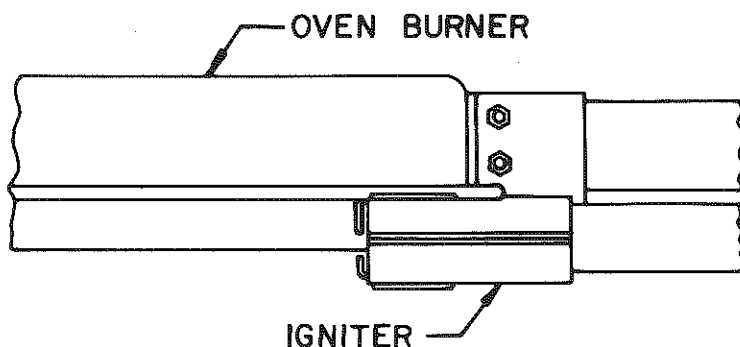


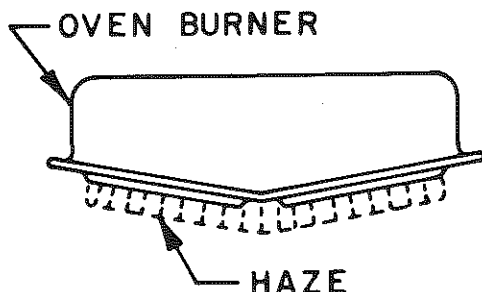
FIGURE 5

No gas input adjustment is necessary as the Ultra-Ray burner is equipped with a fixed orifice. There is no air shutter to adjust.

An electric ignitor is used to light the burner. DO NOT attempt to insert any object into the openings of the protective shield surrounding the ignitor coil. Do not attempt to clean this area.



The burner may have a hazy or fuzzy appearance when in operation. This haze may be 3/8" thick, maximum and is normal for this type of burner.



STEP 8:

EXPLAIN FEATURES

Explain the features carefully and fully to the customer. Explain how to operate the oven/broiler unit. Refer to the Owner's Guide for full details.

STEP 9:

OUTSIDE VENTING

Units cannot be converted to outside venting in the field. According to current American Gas Association requirements, units may be factory equipped for outside venting.

NOTE: Units normally vent into the kitchen thru the vent in the control panel housing. When ordering, specify outside venting if desired.

IMPORTANT!

Only units with the fifth character "1" in the model number can be used for outside venting. These units are shipped from the factory for use on INSIDE venting. To use outside venting, the flue collar cap and cover (located under the top heat shield) must be removed.

When outside stack venting is required, use only Class "A" or "B" approved materials. Venting must conform to local ordinances.

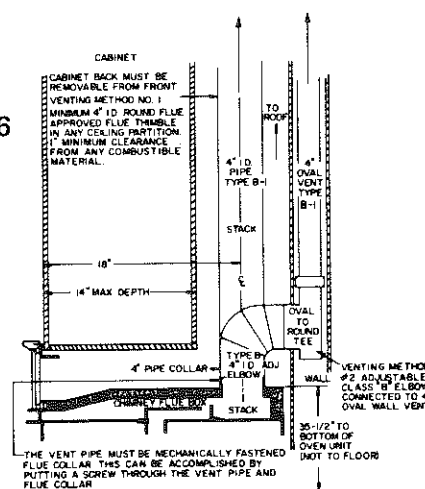
For rear wall connection, provide a Class B-14" I.D. opening at the centerline of the cabinet cut-out. The height of the opening is determined by the height of the unit from the floor and the face to center dimensions of the stack connections. The distance to the chimney flue from the bottom of the unit is 35 1/2" (Refer to Figure 6).

The vent from the wall oven may not be connected into a ventilation system which already provides discharge for another household product.

NOTE: Centerline of flue pipe is on centerline between right and left side of cabinet.

OUTLET MUST BE TERMINATED ABOVE ROOFLINE.

FIGURE 6



The vent pipe must be mechanically fastened to the flue collar. This can be accomplished by putting a screw through the vent pipe and flue collar.

THIS CALORIC UNIVERSAL RANGE IS PREADJUSTED FOR OPERATION ON "NAT" GAS AS SHIPPED FROM THE FACTORY. TO USE THE APPLIANCE ON "LP" GAS, DO THE FOLLOWING:

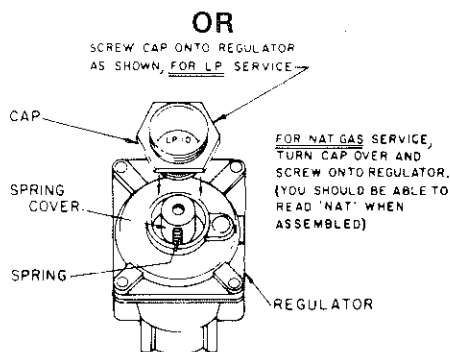
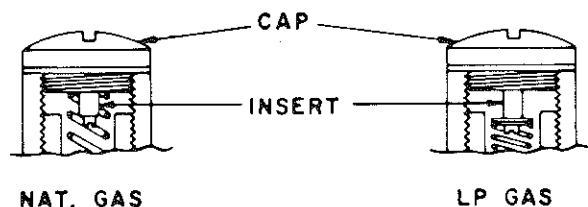
STEP 1:

FOR UNIVERSAL MODELS (Nat. or LP Gas)

These models are shipped from the factory with the regulator set for Nat. Gas. If the range is hooked up to LP gas, the regulator must be changed.

Remove the cap with the screwdriver slot. Remove the black insert, marked "NAT", from the cap. (This is a tight fit in the cap.) Reverse this insert and carefully push it firmly into the hole in the cap. The marking "LP" will now be showing on the insert. Be sure the insert is pressed into the shoulder. Also, be sure not to disturb the spring in the body of the regulator.

Replace the cap in the body of the regulator and tighten. See illustration for the correct position of the insert.



For models that are equipped for Natural Gas only, the pressure regulator is not convertible to LP gas. All orifice sizes are proper for the 4" WCP setting on natural gas.

STEP 2:

ULTRA-RAY® BURNER

The Ultra-Ray burner is equipped with a fixed orifice and there is no air shutter to adjust. The Ultra-Ray burner, when properly adjusted, is capable of almost 100% primary air entrainment.

UNIVERSAL MODELS (Nat. or LP gas) are shipped from the factory orificed for Nat. gas IF THEY ARE TO BE USED ON LP GAS, the burner orifice spud must be changed. This will be found under the rectangular aluminum plate marked "ORIFICES" on the left side wall of the

broiler compartment. Remove LOWER screw ONLY. After removing this plate, remove the screw holding the small box. This contains the orifice spud. BE SURE to use the proper orifice spud for the gas in use.

To convert, open oven door and remove oven bottom. Lift the burner up and out of the mounting bracket, at the front. Pull forward enough to have the wires at the rear of the ignitor tubing exposed. Then carefully lower the front of the burner until it rests on the bottom of the burner compartment. This will expose the burner orifice spud. Replace the burner orifice spud, using a 5/16" nut driver.

Carefully, reposition the ignitor tube through the back wall and the rear of the burner into the back wall and over the orifice spud. Then position the front of the burner to fit on the front mounting bracket. Replace oven bottom.

WARNING:

DO NOT USE THE APPLIANCE FOR SPACE HEATING. YOUR APPLIANCE IS NOT INTENDED TO BE A SPACE HEATER AND THIS WARNING IS BASED ON SAFETY.

INSTRUCTIONS FOR INSTALLING A CALORIC BUILT-IN MICROWAVE OVEN OVER A CALORIC BUILT-IN GAS WALL OVEN.

IF A CALORIC BUILT-IN MICROWAVE WALL OVEN IS TO BE INSTALLED OVER THIS CALORIC BUILT-IN GAS WALL OVEN, REFER TO CUT-OUT DETAILS. INSTALL THE GAS BUILT-IN WALL OVEN FIRST.

PREPARATION

The microwave built-in wall oven may be installed in a cabinet directly over a Caloric Gas built-in RWP/RXP unit. Figure 7 provides specifications for installing the microwave unit directly over a Caloric standard gas unit.

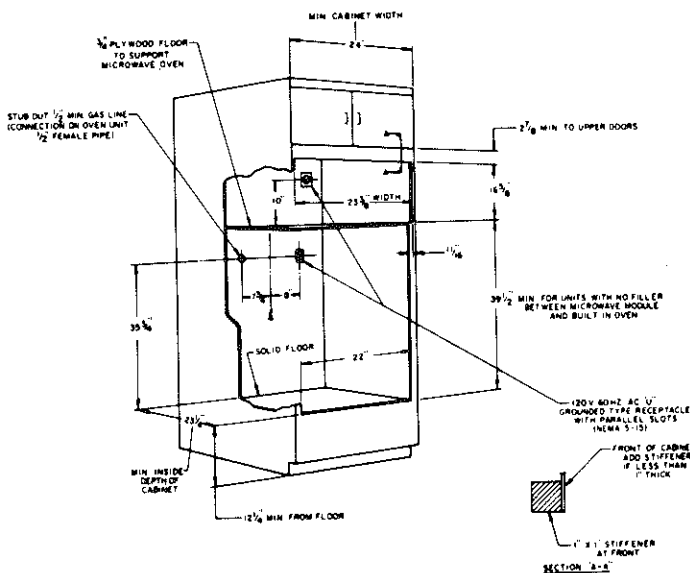


FIGURE 7

1. Prepare the cabinet in accordance with specifications shown in Figure 7.

- A. The floor must be leveled to insure that when the unit is installed in the cabinet that the polished outer frame will fit flush with the front face of the cabinet.
- B. The floor must be properly secured to support the total weight of the microwave unit which is about 100 pounds.
- C. The microwave unit is fastened to the front of the cabinet by three (3) screws. If the thickness of the cabinet front is less than 1" thick, a 1" by 1" stiffener must be secured along the top edge of the cut-out (see section "A-A").

2. A separately fused fifteen (15) amp 120V 60 HZ wall receptacle must be installed in the rear wall of the cabinet. The receptacle must be installed in the rear wall of the cabinet. The receptacle must be located within the microwave cutout area no less than ten (10) inches from the vertical plan of the floor. The electrical supply cord is equipped with a three (3) prong plug. Do not remove the third (ground) on the plug. A qualified electrician must be contacted if the wall receptacle will not accept the three (3) prong plug supplied with the microwave unit.

INSTALLATION

1. Remove oven from carton. Inspect the unit and contents of skin pack for damage - such as a misaligned door, damaged gasket around door, dents inside the oven or a broken glass tray. Report any dents or breakage immediately to the deliverers and your Caloric dealer. Your Caloric dealer can tell you if the unit will operate correctly. If it is to be mounted over a standard gas unit, refer to the instructions and install the gas wall oven first.
2. Plug the male end of the electrical supply cord into the wall receptacle allowing the female end of the cord to rest at the front of the cutout area. **CAUTION: DO NOT LIFT THE MICROWAVE UNIT BY THE DOOR HANDLE, KEEP THE DOOR CLOSED.**
3. Lift the microwave unit off of the corrugated shipping pad and position the unit at the cutout area. Connect the female portion of the electric supply cord to the microwave disconnect plug located on the back side of the unit.
4. Slide the microwave unit into the cabinet. **CAUTION: DO NOT DAMAGE THE ELECTRIC SUPPLY CORD.** The unit must be inserted until the polished exterior trim frame is flush with face of the cabinet.
5. Recheck the level of the microwave unit and, if necessary, place shims under the Microwave unit. The oven must be level to cook properly.
6. The top portion of the polished exterior trim frame must be removed in order to fasten the microwave unit to the front face of the cabinet and to remove additional packing material. Remove the frame by removing the one screw along the side at each top corner. (We do not recommend removing the two screws located in the top trim frame). Lift and remove the top trim frame.
7. Remove and discard the corrugated packaging material located in the area between the top of the galvanized outer case.
8. Secure the microwave unit to the front face of the cabinet by using the three (3) screws (supplied). Three slots are provided in the flange of the galvanized outer case. Then reinstall the top frame.

CHECK FOR OPERATION

1. Install the glass tray.
Never operate the microwave oven without a cooking load even though the glass tray is in place. Operation of the microwave oven while empty will shorten the life of the cooking (magnetron) power tube.
2. Place a non-metallic cup filled with water in the center of the glass tray. (Always place the cooking load in the center of the oven cavity to obtain maximum cooking results).
3. Reinspect the door and door gasket area. If damage exists, do not operate the unit.
4. Close the door, set the timer to approximately three (3) minutes and press the "Start" button. The "Cooking" light and fan will come on and the door will be locked. Check to see that the defrost system is operating by pressing the defrost button. The "defrost" light will be lit when the microwave unit is in the "defrost" cooking cycle. Press the defrost button again to return the unit to the cooking mode.
5. Press the red "Stop" button. The oven will shut off immediately. The cooking light on the control panel will go off and the sound of the cooking fan will cease. The electric lock is now disengaged and the door should open freely.
6. If, under any of the preceeding conditions, the microwave unit does not operate properly, do not use the unit. Call the Caloric dealer or Caloric Authorized Service Agency.
7. Present the "Owner's Guide" and the Cookbook to the homeowner. Refer to the booklet and explain carefully and fully all features in the booklet. Many service calls and complaints are a result of lack of knowledge of how to use the Microwave oven and its features. Be sure to inform the homeowner that in order to conform to current government regulations, all purchases of Microwave ovens **MUST BE** registered with the manufacturer.

GENERAL CARE AND CLEANING OF BUILT-IN RANGE

AVOID HARSH CLEANSERS —

In order for your built-in range to retain a new appearance, care must be taken to protect porcelain enamel and metal finishes. Never use gritty cleansers on porcelain enamel or polished metal trim. In time they will "age" your unit. NEVER USE OVEN CLEANERS, WHICH ARE HIGHLY ALKALINE, ON EXTERIOR OR ALUMINUM PARTS.

WAIT FOR THE RANGE TO COOL —

Do not wash or wipe any of the enamel parts while the oven is still warm from operation. Sudden temperature changes can cause the glass-like enamel to crack.

PREVENT ACID STAINS —

Vinegar, sour milk, citrus fruits, marinades and sauces with tomatoes contain acids which can stain or discolor even the finest acid-resistant materials and finishes. Do not allow these acids to come in contact with your range. If there is an accidental spill, wipe it up immediately with a dry cloth. When the surface is cool, wash it with warm, soapy water and dry.

ORDINARY STAINS —

In most cases ordinary stains can be removed with baking soda and a damp cloth. If the stain remains, use mild cleanser taking care not to scratch or mar the finish.

CHROME FINISHES —

Usually a damp cloth will clean chrome and aluminum surfaces. A good non-abrasive metal cleaner can be used. Never use steel wool, scouring powder, oven cleaners or abrasives on bright metal or painted surfaces.

RXP MODELS IMPORTANT INFORMATION CONCERNING CONTINUOUS CLEANING SURFACES

what does it look like

It is a porcelain enamel composition with a porous texture which appears grey-in color with a covering of many speckles of small white porcelain dots which act as a tough bearing surface to resist damage to the continuous cleaning coating.

when and how does it work

The pores of the finish divide one spatter into many, many spatters. Regular oven temperatures then work effectively on the tiny spatters to decompose or "evaporate" them. Therefore, the walls in effect continuously clean themselves, without hand cleaning, any time the oven is on for baking or roasting operations. Depending on how the oven is used, it can always be presentably clean with little or no hand cleaning.

what to expect

The continuous cleaning surface keeps working when the oven is in operation so that heavy soil does not build up. While the oven may not be spotless at all times, it never gets really dirty, thus it will always remain presentably clean.

Most fat spatters that occur during meat roasting, oven frying and broiling, are continuously cleaned away. These are the most frequent causes of oven cleaning.

Most fat spatters will gradually diminish shortly after touching the oven walls. If spatters should remain, remember they will probably be reduced during later oven use. The breakdown of the fats is gradual. No objectionable odors are created by the cleaning process as the fat spatters are decomposed at normal baking or roasting temperatures.

what not to expect

Carbohydrate type soils. . .sugar and starch. . .(spillovers from casseroles, pies, etc.) and soils which occur in heavier amounts will not be removed. If these type soils should contact the side or rear continuous cleaning panels, they should be removed as soon as the oven is cool enough to allow cleaning.

what to use to assist in clean-ups

Spillovers should be given assistance by brushing with a nylon brush or nylon "Tuffy" and water. If the soil is really baked on, it can be loosened by using the product Top Job, Handy Andy or Fantastik. Spray this cleaner on the spot and allow it to remain for about 15 minutes. Then brush with a wet nylon brush or a nylon "Tuffy" and rinse well with clean water applied with a wet sponge.

OR

Place a shallow bowl of ammonia in a still-warm oven. Leave oven door closed several hours or overnight. Remove utensil of ammonia and clean oven with warm, soapy water. Be sure to rinse the area well with clean water.

NEVER USE

Never use commercial caustic oven cleaners on continuous cleaning surfaces!

Never use spray type oven protective coatings, scouring powders, abrasive materials, steel or metal wools. Knives or scrapers should never be used on any continuous cleaning surface.

IMPORTANT

ALL MODELS

All Built-In models are factory equipped with standard "porcelain" enamel removable oven bottoms. For cleaning, the oven bottom should be "removed" and cleaned with a good oven cleaner. Regular use of an oven cleaner will avoid excessive, baked on grease build-ups which are difficult to clean.

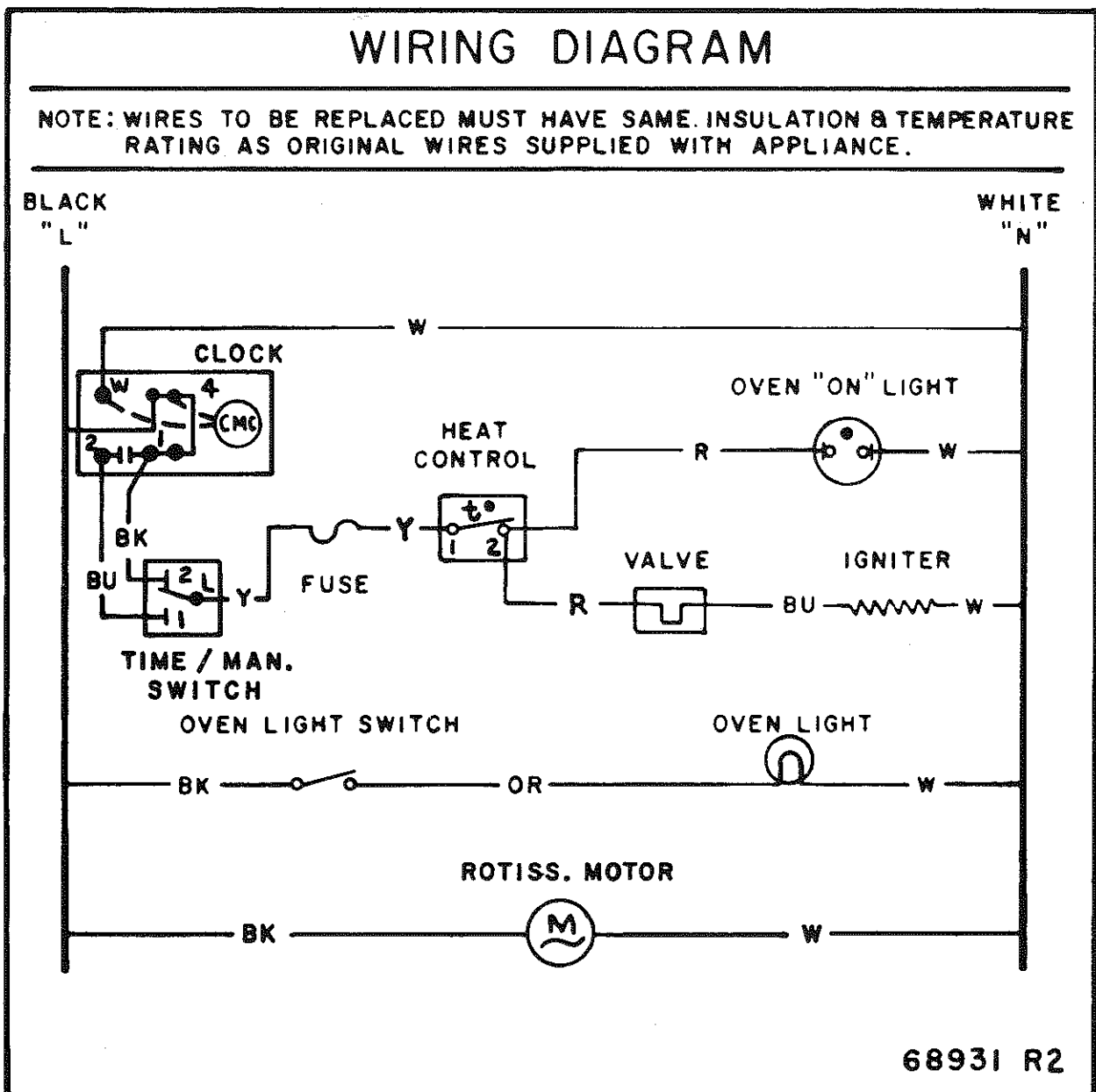
RWP MODELS

GENERAL — The oven should be cleaned regularly with a good oven cleaner. Regular use of an oven cleaner will

avoid excessive, baked on grease build-ups which are difficult to clean. Follow the manufacturer's instructions for the use of oven cleaners!

IMPORTANT! IF YOU USE AN OVEN CLEANER ON THE OVEN INTERIOR, BE SURE THE CLEANER DOES NOT RUN ONTO ALUMINUM OR CHROME TRIM PARTS, AS THE FINISH OF THESE ITEMS MAY BE DAMAGED!

The oven and broiler doors are removable for easy cleaning of the oven and broiler compartments as well as the door backers themselves.



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Your Caloric product was manufactured utilizing highly reliable and thoroughly tested componentry, however, due to highly complex assembly procedures, complicated circuitry integration, and the addition of consumer convenience and safety systems, all of today's home appliances are experiencing a higher service incidence ratio. If your product should require servicing, you can assure yourself of "good as new" performance if you insist that "genuine" Caloric replacement parts be used in the repair of your product. When you see the name "Caloric" on the wrapper, you know its backed by quality, reliability and integrity.

REPLACEMENT PARTS

If you should wish to order any replacement parts for your appliance, please contact your local authorized Caloric service source or nearest authorized parts distributor, as listed below.

ALABAMA

Modern Appliance Service
504 Tarrant Road, Gardendale, AL 35071
AC205-631-4570

ALASKA

Eversole Appliance Parts
1200 Industry Way, Anchorage, AK 99511
AC907-345-0219

ARIZONA

Appliance Dealer Supply
740 West Grant, Phoenix, AZ 85007
AC602-252-7506

CALIFORNIA

Appliance Parts, Inc.
1645 Old Country Road, San Carlos, CA 94070
AC415-591-8963

R & B Appliance Parts

13300 Paramount Blvd., South Gate, CA 90280
AC213-634-8405

CANADA

(Caloric Only)

Mossman's Appliance Parts, Ltd.
1465 Gerrard St., E., Toronto, Ontario M4L 2A2
AC416-461-1147

Reliable Parts, Ltd.

860 Kingsway, Vancouver, B.C. V5V 3C3
AC604-872-1291

Reliable Parts, Ltd.

11850 142nd St., Edmonton, Alberta T5L 2E7
AC403-453-6735

Reliable Parts, Ltd.

416 Manitow Road, S.E., Calgary, Alberta T26 4C4
AC403-243-7022

(Modern Maid Only)

Ameil Distributors

1112 Rue Berlier
Chomedey Laval
Canada H7G3R9

Energy Savings Appliance

2245 Midland Avenue
Scarborough, Ontario M1P-3E7

McDonald Supply

2895 Grandview Highway
Vancouver, BC V5M

MSC Parts & Service

11575-149 Street
Edmonton, Alberta T5M 1W9

MSC Parts & Service

4051 - 11th Street SE.
Calgary, Alberta T26 3H1

CONNECTICUT

All Appliance Parts, Inc.

42 Elm St., Danbury, CT 06810
AC203-797-0400

All Appliance Parts, Inc.

194 Richmond Hill Ave., Stamford, CT 06902
AC203-324-5701

All Appliance Parts, Inc.

223 Brainard Road, Hartford, CT 06114
AC203-247-4212

FLORIDA

D & L Appliance Parts Co.

5615-5619 Northwest 74th Ave., Miami, FL 33166
FL AC305-884-0400
Other States AC800-432-8530

GEORGIA

D & L Appliance Parts Co., Inc.

5864 New Peachtree Road, Atlanta, GA 30340
AC404-458-8191

ILLINOIS

Automatic Appliance Parts Corporation

1506 E. Algonquin, Arlington Hgts., IL 60005
AC312-439-4095

Automatic Appliance Parts Corporation

7757 W. Lawrence Avenue, Norridge, IL 60656
AC312-453-8364

Automatic Appliance Parts Corporation

16334 S. Kilbourn, Oak Forest, IL 60452
AC312-687-7300

INDIANA

Hagan Parts Corporation

807 Oak Hill Road, Evansville, IN 47711
AC812-423-4254
In-State AC800-742-3693

MARYLAND

Appliance Parts of Washington

10224 Southard Drive, Beltsville, MD 20705
AC301-937-9000

MASSACHUSETTS

MGMS Associates, Inc.

22 Water Street, Cambridge, MA 02141
AC617-868-8360

MISSISSIPPI

Appliance Parts Company

727 South Gallatin, Jackson, MS 39205
AC601-948-4680

MISSOURI

Carroll Appliance Parts

3150 Mercier, Suite 526, Kansas City, MO 64111
AC816-753-3545

NEW JERSEY

All Appliance Parts, Inc.

470 U.S. Highway 46, Teterboro, NJ 07608
AC201-641-3444

NEW YORK

All Appliance Parts, Inc.

2580 Sunrise Hwy., Bellmore, NY 11710
AC516-221-6660

All Appliance Parts, Inc.

40 Austin Boulevard, P.O. Box 276, Commack, NY 11725
AC516-543-4000

All Appliance Parts, Inc.

1985 New York Avenue, Huntington Station, NY 11746
AC516-427-2341

All Appliance Parts, Inc.

113-02 Atlantic Avenue, Richmond Hill, NY 11419
AC212-441-4300

All Appliance Parts, Inc.

600 Jericho Turnpike, Selden, NY 11784
AC516-698-5000

All Appliance Parts, Inc.

1034 Yonkers Avenue, Yonkers, NY 10704
AC914-237-0500

Batavia Washing Machine

240 Ellicott Street, Batavia, NY 14020
AC716-343-2295

NORTH CAROLINA

D & L Appliance Parts Co., Inc.

2100 Freedom Drive, Charlotte, NC 28201
AC704-374-0400

D & L Appliance Parts Co., Inc.

247 Wellons Village, Durham, NC 27703
AC919-682-8640

D & L Appliance Parts Co., Inc.

2811 Firestone Drive, Greensboro, NC 27406
AC919-274-7627

D & L Appliance Parts Co., Inc.

923 19th St., S.W., Hickory, NC 28601
AC704-322-4503

D & L Appliance Parts Co., Inc.

2324 Atlantic Avenue, Raleigh, NC 27601
AC919-828-0975

D & L Appliance Parts Co., Inc.

1090 Burke St., Winston-Salem, NC 27101
AC919-723-3068

OHIO

American Electric Washer Co.

988 E. Market St., Akron, OH 44305
AC216-535-2648

American Electric Washer Co.

1834 E. 55th St., Cleveland, OH 44103
AC216-431-4400

American Electric Washer Co.

16924 Detroit Ave., Lakewood, OH 44107
AC216-226-2400

American Electric Washer Co.

5817 Pearl Road, Parma, OH 44130
AC216-888-3300

American Electric Washer Co.

264 E. 305th St., Willowick, OH 44094
AC216-585-1400

Pearsol Appliance Parts Co.

2319 Gilbert Avenue, Cincinnati, OH 45206
AC513-221-1195

OREGON

Diversified Parts

2104 S. E. 9th Street, Portland, OR 97214
AC503-238-3799
Oregon 800-452-8055
Other States 800-547-8535

PENNSYLVANIA

All Appliance Parts, Inc.

7735 Castor Avenue, Philadelphia, PA 19152
AC215-722-6100

All Appliance Parts, Inc.

312 N. Easton Road, Willow Grove, PA 19090
AC215-657-3777

Collins Appliance Parts, Inc.

1533 Metropolitan Street, Pittsburgh, PA 15233
AC412-321-3700

SOUTH CAROLINA

D & L Appliance Parts Co., Inc.

901 S. Cashua Drive, Florence, SC 29501
AC803-662-3261

TENNESSEE

Appliance Parts Warehouse, Inc.

2311 East 23rd Street, Chattanooga, TN 37407
AC615-622-4158
TN 800-572-7357
Non-TN 800-251-6225

TEXAS

Central Supply

5365 College, Beaumont, TX 77707
AC713-842-4132

Central Supply

7417 Hillcroft 1B, Houston, TX 77081
AC713-776-9016

Central Supply

2612 McKinney, Houston, TX 77003
AC713-224-8491

Central Supply

1604 South Shaver, Pasadena, TX 77502
AC713-477-6831

(Caloric Only)

Pearsol Appliance Company

3127 Main Street, Dallas, TX 75226
AC214-741-4638

(Modern Maid Only)

Standard Appliance Parts Distributors

2970 Blystone St., Suite 109, Dallas, TX 75221
AC214-357-6491
TX 800-442-3110
Non-TX 800-527-5008

VIRGINIA

Evans Electric Company

451 Elm Avenue, Portsmouth, VA 23704
AC804-399-3044

Be sure to give the COMPLETE model and serial number data when ordering replacement parts or when calling for service.